

DESSERT MENU

Virginia's Vice V £11 70% dark chocolate tart, hazelnut cremeaux, tempered milk chocolate, chocolate ice cream

Inspired by Virgina Woolf's love for all things chocolate

Classic Vanilla Creme Brûlée V GF £10 Irish butter shortbread

Classic Chocolate Fondant V GF £11 Brandy snap, salted caramel ice cream

Strawberry & Pistachio Trifle V GF £11 Strawberry sorbet

Baked Custard Cheesecake V £12 Forced rhubarb, raspberries

Ice cream & Sorbet Selection V GF £3.5 per scoop Vanilla | Strawberry | Vegan chocolate | Rum & raisin Blackcurrant sorbet | Mango sorbet | Raspberry sorbet

DESSERT COCKTAILS

Mrs Dalloway Spritz £18 Savoia americano, LE peach & jasmien soda, Rathfinny English sparkling wine

Pair with Virginia's Vice dessert for £23

Irish Lady's Affogato £15 Five Farms Irish cream, single espresso, vanilla ice cream, cherry sauce

Brandy Alexander £17 Camus cognac, dark crème de cacao, single cream, orange liqueur, nutmeg

Calypso Coffee £17 Mijenta tequila, fair coffee liqueur, dark chocolate, single cream

Grasshopper £16 Merrys strawberry cream liqueur, crème de menthe, crème de cacao white



V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.